extraction are needed for complete removal of terpenes. The basis for success of extraction processes is the difference in affinity for one component or material over another. [Encyclopedia of Food Science and Technology, EXTRACTION, pp. 791-793].

Please replace the entire paragraph on page 3, lines 4 - 22, with the following:

Tandon [JOURNAL OF FOOD SCIENCE, p. 5] states, "In the industry, whole chili powder (intact with stems and seeds) is used for the manufacture of oleoresin of capsicum. The fatty-oil, which is recovered as a by-product and is rich in color (terpenes), is a waste product at present. Further, separation of this oil from the extract to recover the oleoresin, is an elaborate process." The art teaches the removal of seeds and stems from whole capsicum used in the manufacture of oleoresin capsicum. This method eliminates the undesired fatty-oil components associated with the seeds and stems, facilitating the removal of color matter (terpenes) by a simple percolation method of extraction to produce a purer oleoresin. [TANDON] In the percolation method of extraction, a properly ground botanical is placed in an extractor with a removable bottom and a filter bed. The solvent is percolated either with or without heat for a predetermined period of time. The extract is drained and the solvent recovered by distillation and recycled. [Encyclopedia of Chemical Engineering, Vol. 16, pp 314] The art lists ether, hexane, chloroform, alcohol, and acetone as solvents preferred for the production of oleoresin capsicum.